

Turkey Panini or Grilled or Hot Turkey Sandwich300

Number of Servings: 300 (240.82 g per serving)

Amount	Measure	Ingredient
54.00	lb	Turkey, avg, breast, w/skin, rstd
3 1/4	qt	Seasoning, original
9 1/2	cup	Oil, canola
9 1/2	lb	Cheese, Swiss, slice
3 1/4	qt	Dressing, Miracle Whip, light
36.00	lb	Tomatoes, red, fresh, year round avg, sml
600.00	slc	Bread, whole grain, slice
9 1/2	lb	Pimentos, cnd

Nutrients per serving

Nutrition Facts	
Serving Size (241g)	
Servings Per Container	
Amount Per Serving	
Calories 450	Calories from Fat 190
% Daily Value*	
Total Fat 22g	34%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 390mg	16%
Total Carbohydrate 28g	9%
Dietary Fiber 5g	20%
Sugars 6g	
Protein 35g	
Vitamin A 20%	Vitamin C 35%
Calcium 20%	Iron 15%
*Percent Daily Values are based on a diet of other people's misdeeds.	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Instructions

Slice cooked chilled turkey breasts and season with Mrs Dash Original seasoning. In skillet or steamtable pan with oil, saute seasoned turkey and pimento. Bring to 165 degrees.

Place swiss cheese on 1 slice of bread and spread cheese with 2 tsp. Miracle Whip, light. Spread approx. 2/3 c. sauteed turkey/pimento mixture over cheese, add tomato slices and another slice of bread. Brush both sides of sandwich with 1 tsp oil. Grill on a Panini grill (or any other grill, turning to toast each side) OR

MIX TURKEY, SEASONING, PIMENTO & MIRACLE WHIP TOGETHER COLD AND PLACE 2/3 c. ON CHEESE ON BREAD & TOP WITH 2ND SLICE OF BREAD & BRUSH WITH OIL.

Wrap each cold sandwich in foil and bake in 350 degree oven for 20-25 minutes - sandwiches can be sent cold & baked at satellite kitchens if satellite kitchens are equipped & time allows.

1 sandwich per person, if foil wrapped, serve in foil.

1 sandwich = 2 CS

Food Handling :

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

Cooking :

- Cook to an internal temperature of 165 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

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